

IN THE CLAIMS

1. (Original) A layered foodstuff comprising at least two component layers separated by a barrier layer, the barrier layer being a film of a solidified melt of at least one polyol.
2. (Original) A foodstuff according to claim 1 wherein the barrier layer has a thickness of 1.0mm or less.
3. (Currently Amended) A foodstuff according to claim 1 ~~or 2~~ wherein the barrier layer has a thickness of 0.5mm or less.
4. (Currently Amended) A foodstuff according to ~~any preceding~~ claim 1 wherein the barrier layer covers at least 70% of the interface between the two component layers.
5. (Currently Amended) A foodstuff according to ~~any preceding~~ claim 1 wherein the barrier layer covers at least 95% of the interface between the two component layers.
6. (Currently Amended) A foodstuff according to ~~any preceding~~ claim 1 wherein the barrier layer is substantially continuous.
7. (Currently Amended) A foodstuff according to ~~any preceding~~ claim 1 wherein the barrier layer reduces migration of fat between the two component layers.
8. (Currently Amended) A foodstuff according to ~~any preceding~~ claim 1 wherein the barrier layer reduces flavour or odour transfer between the two component layers.
9. (Currently Amended) A foodstuff according to ~~any preceding~~ claim 1 wherein the barrier layer reduces migration of moisture between the two component layers.
10. (Currently Amended) A foodstuff according to claim ~~40~~ 1 wherein the polyol has a solubility at 25°C of less than 50g/100g H₂O.

11. (Currently Amended) A foodstuff according to claim 10 ~~or 11~~ wherein the polyol has a solubility at 25°C of less than 30g/100g H₂O.
12. (Currently Amended) A foodstuff according to claim 10, ~~11 or 12~~ wherein the polyol is at least one of mannitol, erythritol or isomalt.
13. (Currently Amended) A foodstuff according to ~~any preceding~~ claim 1 wherein the barrier layer comprises at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives.
14. (Currently Amended) A foodstuff according to ~~any preceding~~ claim 1 wherein the barrier layer comprises at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives.
15. (Original) Use of a solidified molten polyol barrier layer to inhibit migration into a foodstuff of a liquid with which the foodstuff comes in contact.
16. (Original) Use according to claim 15 of at least one of mannitol, erythritol or isomalt.
17. (Original) Use according to claim 15 of a mixture of at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives.
18. (Original) Use according to claim 17 of at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives.
19. (Original) A method of manufacturing a layered foodstuff comprising at least two component layers separated by a barrier layer, the barrier layer being a film formed by solidification of at least one molten polyol comprising:
 - applying at least one molten polyol to at least part of a surface of a first component layer and solidifying the at least one molten polyol to form a film thereon; and

bringing at least part of a surface of a second component layer into contact with the film.

20. (Original) A method according to claim 19 wherein the at least one molten polyol is applied to the first component layer by dipping the first layer in the at least one molten polyol.

21. (Currently Amended) A method according to claim 19 ~~or 20~~ comprising applying a mixture of at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives to the first component layer.

22. (Currently Amended) A method according to claim 19, ~~20 or 21~~ comprising applying a mixture of at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives to the first component layer.

23. (Original) A barrier layer comprising at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives, the barrier layer being a film of a solidified melt of mannitol and, where present, other polyols or polyol derivatives on a non-edible substrate.

24. (Original) A barrier layer according to claim 23 comprising at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives.

25. (Original) A non-edible substrate having a barrier layer comprising at least 80% by weight mannitol and up to 20% by weight of other polyols or polyol derivatives, the barrier layer being a film of a solidified melt of mannitol and, where present, other polyols or polyol derivatives.

26. (Original) A non-edible substrate according to claim 25 wherein the barrier layer comprises at least 95% by weight mannitol and up to 5% by weight of other polyols or polyol derivatives.

27-31 (Cancelled)